

## SUMMER CLASSICS - GRILLED VEGETABLE SALAD

By Kimberli Washington, Public Information Office



### Ingredients:

- 1 bell pepper, cut into 4 pieces (color of choice)
- 1 eggplant, cut into ¼ inch slices
- 1 medium onion, cut into ¼ inch slices
- 2 medium zucchinis, cut into ¼ inch slices
- 6 mushroom caps, sliced
- ¾ cup black olives, pitted
- 1 cup grape tomatoes, halved
- 2 tablespoons red wine vinegar
- 5 tablespoons extra virgin olive oil
- ½ teaspoon oregano
- ¼ cup chopped mint leaves
- 1 lemon, juiced
- ½ cup feta cheese
- Salt and pepper, to taste
- Non-stick cooking spray

### Directions:

- Pre-heat grill or grill pan over medium-high heat.
- Spray both sides of bell pepper, eggplant, onion, zucchinis and mushrooms with non-stick cooking spray. Grill both sides in batches until veggies are tender and nicely charred.
- Let vegetables cool before cutting into ½ inch pieces and transfer to a large bowl.
- In small bowl, whisk together lemon juice, olive oil, vinegar and oregano. Pour over veggies and toss. Season with salt and pepper, to taste.

- Gently stir in tomatoes, olives and mint. Sprinkle with feta.
- Serve and enjoy!!!

**Disclaimer:** It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.